

CLAIM AMENDMENTS:

Claims 1- 26 (canceled).

27. (currently amended) A black currant anthocyanin-containing food composition suitable for human consumption, which comprises 5 to 25 % by weight of black currant anthocyanin and an organic acid content of not more than 5 % by weight on the basis of solid matters, and monosaccharide is not essentially found.

28. (currently amended) The black currant anthocyanin-containing food composition suitable for human consumption according to claim 27, wherein the black currant anthocyanin comprises delphinidin in an amount of 2.5 to 12.5 % by weight on the basis of solid matters.

29. (previously presented) The black currant anthocyanin-containing food composition suitable for human consumption according to claim 27, wherein the black currant anthocyanin comprises delphinidin-3-o-rutinoside in an amount of 2 to 10 % by weight on the basis of solid matters.

30. (currently amended) A process for producing black currant anthocyanin-containing food compositions suitable for human consumption according to claim 27; wherein black currant juice, as a starting material, is

purified and concentrated with a negatively charged reverse osmosis membrane.

31. (canceled)

32. (previously presented) The process for producing black currant anthocyanin-containing food compositions suitable for human consumption according to claim 30, wherein the negatively charged reverse osmosis membrane has a salt retention rate of 5 to 20% in the case of NaCl.

33. (currently amended) The A process for producing black currant anthocyanin-containing food compositions suitable for human consumption according to claim 30, wherein an ion-exchange resin is also used to adsorb and concentrate anthocyanin.

34. (previously presented) The process for producing black currant anthocyanin-containing food compositions suitable for human consumption according to claim 33, wherein the ion-exchange resin is a strong acid cation-exchange resin.

35. (currently amended) A ~~health-promoting~~ food or drink including the black currant anthocyanin-containing food composition suitable for human consumption according to claim 27.

36. (currently amended) The ~~health-promoting~~ food or drink according to claim 35; wherein the food or drink is candy, chewing gum, juice, chocolate, tablet, gelatinous food, or jam.

37. (currently amended) The black currant anthocyanin-containing food composition suitable for human consumption according to claim 27, which contains an effective amount of the black currant anthocyanin for improving visual function selected from the group consisting of alleviating asthenopia compared to asthenopia before ingestion of the composition and/or improving adaptation to darkness compared to adaptation to darkness before ingestion of the composition.

38. (currently amended) The ~~health-promoting~~ food or drink according to claim 35, which contains an effective amount of the black currant anthocyanin for improving visual function selected from the group consisting of alleviating asthenopia compared to asthenopia before ingestion of the composition and/or improving adaptation to darkness compared to adaptation to darkness before ingestion of the composition.

39. (previously presented) The black currant anthocyanin-containing food composition suitable for human consumption according to claim 27, which has an effect for improving blood fluidity compared to blood fluidity before ingestion of the composition and/or an effect for lowering blood pressure compared to blood pressure before ingestion of the composition.

40. (currently amended) The ~~health-promoting~~ food or drink according to claim 35, which has at least one of an effect for improving blood fluidity compared to blood fluidity before ingestion of the composition and/or an effect for lowering blood pressure compared to blood pressure before ingestion of the composition.

41. (canceled)

42. (new) A black currant anthocyanin-containing food composition suitable for human consumption, which comprises, on the basis of solid matters, 5 to 25 % by weight of black currant anthocyanin, and not more than 5 % by weight of organic acid content.

43. (new) The black currant anthocyanin-containing food composition suitable for human consumption according to claim 42, wherein the black

currant anthocyanin comprises, on the basis of solid matters, delphinidin in an amount of 2.5 to 12.5 % by weight, and delphinidin-3-o-rutinoside in an amount of 2 to 10 % by weight.

44. (new) The black currant anthocyanin-containing food composition suitable for human consumption according to claim 42, which is prepared by purifying, separating and concentrating the black currant anthocyanin in a retentate with a negatively charged reverse osmosis membrane from monosaccharides and acids contained in a black currant raw material.

45. (new) The black currant anthocyanin-containing food composition suitable for human consumption according to claim 44, wherein monosaccharide is not essentially found.

46. (new) A black currant anthocyanin-containing concentrated solution suitable for human consumption, which comprises, on the basis of solid matters, 5 to 25 % by weight of black currant anthocyanin, and not more than 5 % by weight of organic acid content.

47. (new) The black currant anthocyanin-containing concentrated solution suitable for human consumption according to claim 46, wherein the black currant anthocyanin comprises, on the basis of solid matters,

delphinidin in an amount of 2.5 to 12.5 % by weight, and delphinidin-3-o--rutinoside in an amount of 2 to 10 % by weight.

48. (new) The black currant anthocyanin-containing concentrated solution suitable for human consumption according to claim 46, wherein monosaccharides are not essentially found, and which is prepared by purifying, separating and concentrating the black currant anthocyanin in a retentate with a negatively charged reverse osmosis membrane from the monosaccharides and acids contained in a black currant raw material.

49. (new) The black currant anthocyanin-containing concentrated solution according to claim 46 further processed into a form of a member selected from the group consisting of a paste, gel and powder.